

Application Serial No. 10/620,038
Reply to Office Action dated March 7, 2006

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (original) A dried soft aerated confection food product, comprising:
about 65% to 98% of a saccharide component (dry weight basis);
about 0.05 to 15% of a foaming agent;
about 0.5% to 20% of a structuring agent; and,
1 to 10% moisture,
having
at least one color,
a density of about 0.1 to 0.35g/cc, and,
a water activity ranging from about 0.1 to about 0.4,
and sufficient amounts of a softening agent to provide a glass transition
temperature of less than 20°C.
2. (original) The aerated food product of claim 1 comprising about 1-25% (dry
weight basis) of softening agent.
3. (original) The dried soft aerated food product of claim 1 wherein at least a portion
of the foaming ingredient is protein based.
4. (original) The dried soft aerated food product of claim 3 wherein at least a portion
of the foaming ingredient or structuring agent is gelatin.
5. (original) The dried soft aerated food product of claim 1 having a glass transition
temperature of less than 5°C.

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6. (original) The dried soft aerated food product of claim 4 wherein both the foaming and structuring ingredient is gelatin.
7. (original) The dried soft aerated food product of claim 1 having the ability of a 500 cm³ quantity to compress to 50-85% of the original volume in 5 minutes due to the force imparted by a 1 kg weight.
8. (original) The dried soft aerated food product of claim 2 wherein the softening agent is selected from the group consisting of polyglycerols, hydrogenated starch hydrolysates, glycerin, propylene glycol and mixtures thereof.
9. (original) The dried soft aerated food product of claim 7 comprising:
about 65 to 98% of a saccharide component; and wherein at least a major portion of the saccharide component is sucrose;
about 0.5 to 10% of gelatin;
about 2 to 10% moisture; and,
having a fat content of less than 5%.
10. (original) The aerated food product of claim 8 in the form of shaped pieces each weighing about 0.1 to 10g.
11. (original) The aerated food product of claim 10 in the form of shaped pieces each weighing about 0.1 to 0.2 g.
12. (original) The food product of claim 10 wherein a major portion of the softening agent is glycerin.
13. (original) The food product of claim 11 having a water activity ranging from about 0.2 to 0.3.

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14. (original) The food product of claim 8 wherein the softening agent is selected from the group consisting of glycerin, propylene glycol and mixtures thereof.
15. (original) The food product of claim 1 additionally comprising at least one ingredient selected from the group consisting flavor or color ingredients, nutritional fortifying ingredients, and mixtures thereof.
16. (original) The food product of claim 15 wherein the nutritional fortifying ingredient is selected from the group consisting of biologically active components, fiber, micronutrients, minerals, and mixtures thereof.
17. (original) The food product of claim 16 wherein the biologically active components is selected from the group consisting of nutraceuticals, medicinal herbs, therapeutic or ethical drugs, and mixtures thereof.
18. (original) The food product of claim 16 including sufficient amounts of a calcium ingredient to provide a calcium concentration of about 0.1 to 5%.
19. (original) The food product of claim 1 having a portion is of a second color.
20. (original) The food product of claim 11 wherein the dried soft aerated food product is in the form of a phase or portion of a composite food product.
21. (original) The food product of claim 20 wherein the dried soft aerated food product portion is in the form of a topical coating.
22. (original) The food product of claim 20 wherein the dried soft aerated food product portion is in the form of filling.

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23. (original) The food product of claim 17 wherein the product includes at least one vitamin.
24. (original) The food product of claim 20 wherein the product has at least two phases characterized by different colors, flavors or composition.
25. (original) The food product of claim 17 in the form of a wafer.
26. (currently amended) The food product of ~~claim 26~~ claim 25 in the form of a wafer having a thickness of about 1 to 5 mm.
27. (original) The food product of claim 26 wherein the dried soft aerated food product portion is in the form of a peripheral border.
28. (original) The food product of claim 25 wherein the soft aerated food product portion is in the form of a peripheral border.
29. (original) The food product of claim 22 wherein the dried soft aerated food product portion is in the form of core.
30. (currently amended) The food product of ~~claim 30~~ claim 29 admixed with a second dry food in particulate form.
31. (currently amended) The food product of ~~claim 31~~ claim 30 admixed with a ready-to-eat breakfast cereal.
32. (original) The food product of claim 7 having a springback of 15% of the lost volume in an within 5 minutes.

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33. (original) The food product of claim 8 additionally comprising a high potency sweetener.
34. (original) The food product of claim 33 wherein high potency sweetener includes sucralose.
35. (original) The food product of claim 34 wherein the high potency sweetener is present in a concentration ranging from about 0.05% to 1%.
36. (original) The food product of claim 1 in admixture with a ready-to-eat cereal.
37. (original) The food product of claim 34 wherein the gelatin is 250 Bloom strength.
38. (original) The food product of claim 1 having a moisture content of 2.0-2.5%.
39. (original) The food product of claim 37 wherein the admixture is in bar form.
- 40-78. (canceled)
79. (new) The food product of claim 1 having a springback factor of a minimum of 20%.
80. (new) The food product of claim 79 wherein the springback factor extends up to 50%.
81. (new) The food product of claim 1 including a bulk compressibility factor of at least 50%.

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82. (new) The food product of claim 81 wherein the bulk compressibility factor extends up to 85%.